What is claimed is:

1. An apparatus for producing dessert products, comprising:

a base;

an electric motor mounted to said base;

a container removably mounted to said base, said container having an outer surface and an inner surface;

a cutting member having an opening and a cutting edge adjoining said opening;

a feed vessel for receiving food products, said cutting member being positioned to engage food products introduced into said feed vessel, said container being positioned to receive food products from said feed vessel after they engage said cutting member and pass through said opening; and

a mixing blade in said container for blending food products and including an edge portion substantially adjoining said inner surface of said container, said electric motor being coupled to said mixing blade.

2. An apparatus as described in claim 1 wherein said container includes an interior surface shaped to direct products within said container towards said cutting member.

3. An apparatus as described in claim 1, wherein said electric motor is a low speed, high torque motor.

4. An apparatus as described in claim 1 including means for urging products in said feed vessel towards said cutting member.

5. An apparatus as described in claim 1 including a drive member operatively associated with said electric motor for causing relative movement between food products and said cutting member.

6. An apparatus as described in claim 5 wherein said cutting member is engaged to said drive member and rotatable therewith.

7. An apparatus as described in claim 1, wherein said mixing blade is coupled to said electric motor by a gear assembly such that said mixing blade can be rotated at a speed between about 1000-1400 rpm.

8. An apparatus as described in claim 1, wherein said opening is an elongate slot.

9. An apparatus for producing dessert products, comprising:

a feed vessel for receiving food products;

a container positioned beneath said feed vessel;

means for slicing food products from said feed vessel and dropping them into said container;

a mixing blade in said container for blending food products therein; and

a low speed, high torque electric motor coupled to said mixing blade.

10. An apparatus as described in claim 9 wherein said means for slicing food products and dropping them into said container comprise a cutting member having a cutting edge and an opening adjoining said cutting edge.

11. An apparatus as described in claim 10 wherein said opening is an elongate slot.

12. An apparatus as described in claim 10, wherein said mixing blade extends substantially to an inner surface of said container.

13. An apparatus as described in claim 12 wherein said motor is operatively coupled to said means for slicing and dropping.

14. An apparatus as described in claim 9 including a base, said container being removably mounted to said base, said motor being within said base, and a gearing assembly coupled between said motor and said mixing blade for limiting the speed of said mixing blade to about 1400 rpm or less.

15. A method for producing a soft, at least partially frozen dessert product, comprising:

feeding a frozen food product and a second food product to a cutting member having a cutting edge;

causing said frozen and second food products to be moved with respect to said cutting edge at a selected speed such that said frozen food product is sliced and said second food product is cut into slices and/or chunks;

causing said food products to drop into a container following being sliced and cut, and

blending said food products within said container such that a blended dessert product is formed with the frozen food product having substantially the consistency of soft ice cream and the second food product is in the form of chunks and/or slices.

16. A method as described in claim 15 including blending said food products in said container by rotating a mixing blade within said container.

17. A method as described in claim 16, wherein said mixing blade is rotated at a speed of about 1400 rpm or less.

18. A method as described in claim 17, wherein said speed is between about 1000-1400 rpm.

19. A method as described in claim 15 wherein said frozen food product and said second food product have different textures, including causing said frozen food product to be sliced by a cutting member including said cutting edge and to fall through an opening in said cutting member into said container upon being sliced.

20. A method as described in claim 19 wherein said cutting edge and said opening are elongate.

21. A method as described in claim 20 wherein said frozen food product is selected from the group consisting of frozen dairy products and frozen non-dairy dessert products and said second food product is selected from the group consisting of cookies, candy, fruit, nuts and combinations thereof.

22. A method as described in claim 15, including blending said product by rotating a mixing blade in said container, said mixing blade having an edge portion substantially adjoining an inner surface of said container.